

BREAKFAST

Homemade Pancakes

PREP

10 Minutes

COOK

30 Minutes

SERVES

8 Servings



Ingredients

- ☐ 4 Cups Flour
- ☐ 8 Teaspoons Baking Powder
- ☐ 1 Teaspoon Salt
- ☐ 8 Tablespoons Sugar
- ☐ 3 Cups of Milk
- ☐ 2 Eggs
- ☐ 8 Tablespoons of Butter
- ☐ 4 Teaspoons of Vanilla

Instructions

- 1** Mix all dry Ingredients together.
- 2** Mix all of the wet ingredients together.
- 3** Combine dry and wet ingredients.
- 4** Preheat your griddle to stove medium heat (375 on griddle)
- 5** Let sit for 10 Minutes, then mix again.
- 6** Your griddle should be ready, put down a layer of butter and wipe.
- 7** Pour out batter on griddle and cook on first side till you see the batter bubbling and drying out a little.
- 8** Flip and cook on second side for 2 minutes.

Tips

- Modify the amount of milk (typically add more) to get the correct batter consistency.
- Constantly modify the heat source to make sure it is the desired temperature.